Warnings - Built-in ovens

It is most important that the instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings. These warnings are provided in the interest of safety. You must read them carefully before installing or using the appliance.

Installation

- Any installation work must be undertaken by a qualified electrician or competent person.
- Installation and initial adjustment of your oven MUST be carried out by qualified personnel in compliance with current regulations. Specific installation instructions for the installer are given in this booklet.

During use

- This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.
- **Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.**
- It is dangerous to alter the specifications or modify the product in any way.
- Appliances become very hot with use, and retain their heat for a long period after use. Care should be taken to avoid touching heating elements inside the oven.
- Always ensure that the control knobs are in the “off” position when not in use.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- Never line any part of the oven with aluminium foil.
- Easy clean-liners (if provided) should never be cleaned with any other than soapy water.
- Never use steam or steam machines to clean the appliance.
- Before any maintenance or cleaning work is carried out on the appliance, always turn off the isolator switch at the cooker point, and allow to cool.
- Ensure that the shelves are put in place in the correct way.
- This oven (even if it is linked to an electrical cooking table) is made to function at 230 V mono, double or three-phase with neutral.
- A polyphase linking without neutral (400 V) can induce the distruction of the oven and of the eventual cooking table.

Child safety

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.
- During oven cooking and grilling, the appliance door and the surrounding parts are warmed up to a very high temperature. Be careful and keep children away from the appliance while you are using it. When you connect other appliances to a plug near the oven, check carefully that the wire does not touch warm parts of the oven and does not get taken in the oven door.

MANUFACTURER:
ELECTROLUX HOME PRODUCTS ITALY S.p.A.
Viale Bologna, 298
47100 FORLÌ (Italy)

Technical assistance

- This appliance should be serviced by an authorized Network Service Centre, and only genuine spare parts should be used.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.

Guide to Use the instructions

Safety Instructions

Step by step instructions for an operation

Hints and Tips

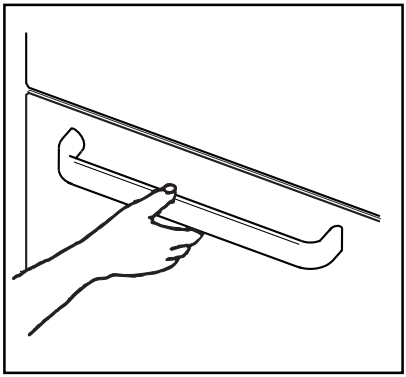
When the oven is first installed

The oven will work only if the time of day has been set (please read the relevant instructions).

Once the oven has been installed:

a) set the thermostat knob to “MAX”;
b) switch the oven function control knob to conventional cooking ( );
c) allow the oven to run empty for approximately 45 minutes;
d) open a window for ventilation.

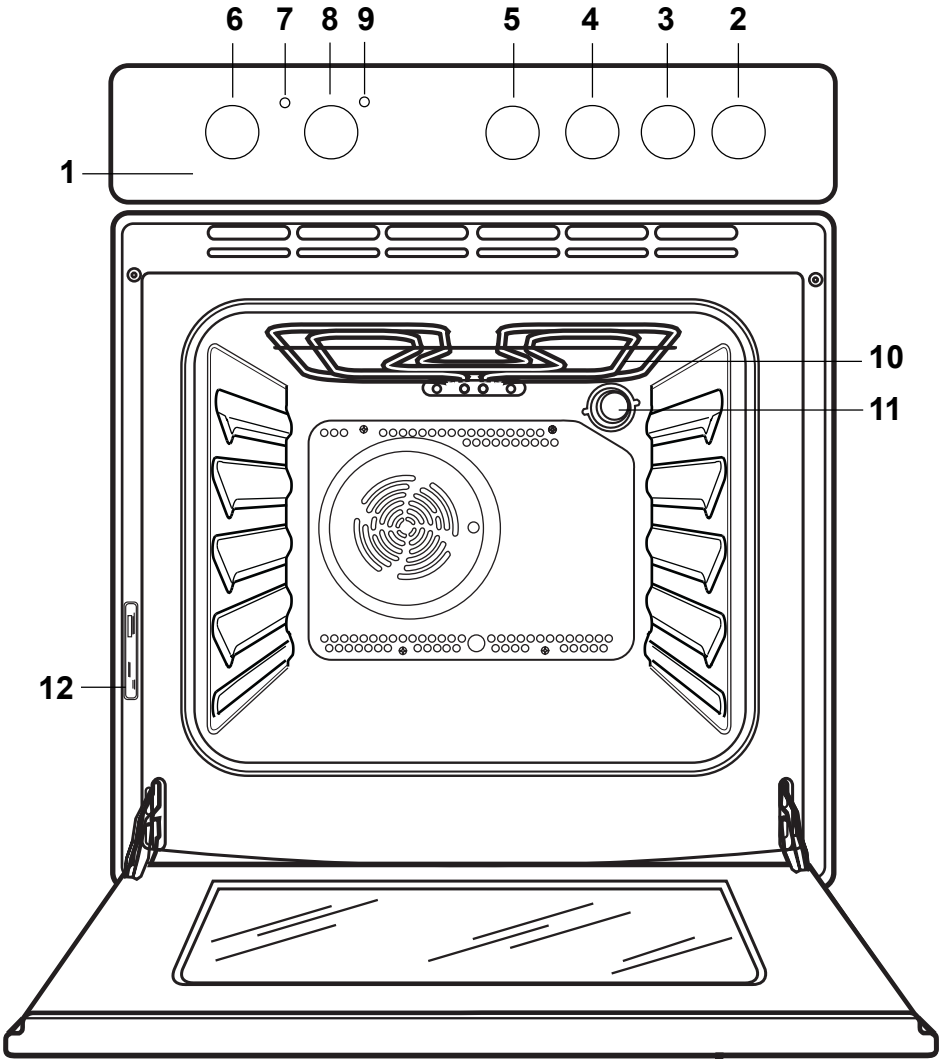
During this time, an unpleasant odour may be emitted. This is absolutely **normal**, and is caused by residues of manufacturing.
Repeat this operation for the grill and fan cooking function.
Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.



To open the oven door, always catch the handle in its central part.

Before cooking for the first time, carefully wash the **oven accessories**.

Description of the appliance



1. Control Panel
2. Front right hotplate/cooking zone control knob
3. Rear right hotplate/cooking zone control knob
4. Rear left hotplate/cooking zone control knob
5. Front left hotplate/cooking zone control knob
6. Thermostat control knob
7. Thermostat control light
8. Cooking function control knob
9. Operating control light
10. Grill
11. Oven lamp
12. Rating plate

Electric oven

Oven Function (Fig. 1) and Thermostat (Fig. 2) control knobs

They enable to select the most appropriate type of heating for the different cooking requirements by appropriately connecting the heating elements and adjusting temperature to the required level.

Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.

Grill - The grill element will be on.

Bottom heating element - The heat comes from the bottom of the oven only.

Fan cooking - This allows you to roast or roast and bake simoultaneously using any shelf, without flavour transference.

Defrost Setting - This setting is intended to assist in thawing of frozen food.

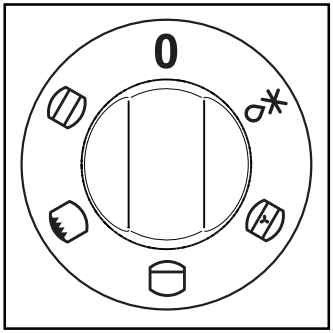


Fig. 1

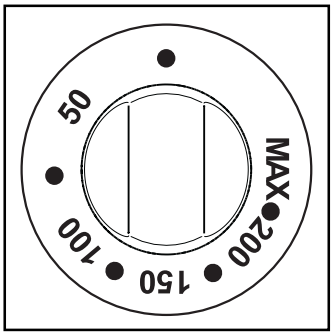


Fig. 2

Hotplate control knobs

The Control Knobs for the hotplates (Fig.3) can be found on the oven control panel. The energy regulator of the hotplates can be set by means of a 7-position control knob:

0 = Off
1 = Minimum
3 = Maximum

The intermediate positions give an increasing heating power.

Carefully supervise cookings with oil or fats, since these types of food can result in a fire, when over-heated.

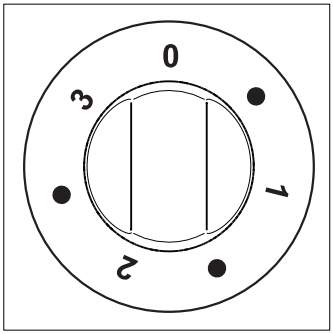


Fig. 3

Oven thermostat control light

This light goes off when the oven heats up to the temperature set and comes on again every time the thermostat cuts in to stabilize temperature.

Operating control light

It indicates that one or more of the heating elements are turned on.

Safety thermostat

In order to avoid excessive overheating due to incorrect use of the appliance or else to a faulty component, the oven is equipped with a safety thermostat which cuts off the power supply if necessary. Operation is restored automatically when the oven temperature decreases to normal values. Therefore, if the thermostat cuts in because you have not been using the appliance correctly, the oven can be used again simply by waiting for the appliance to cool down. If, instead, the thermostat cuts in because of a faulty component, you should call the Service Department.

Hints and tips for using the oven

Always cook with the oven door closed.

The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam.
This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.
However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

Conventional cooking

Heat comes from the top and from the bottom, therefore it is preferable to use the central runners.
If cooking requires more heat from the top or from the bottom use the top or the bottom runners.

Fan cooking

The food is cooked by means of preheated air force blown evenly round the inside of the oven by a fan set on the rear wall of the oven itself.
Heat thus reaches all parts of the oven evenly and fast and this means that you can simultaneously cook different types of foods positioned on the various oven shelves (fig.4). Fan cooking ensures rapid elimination of moisture and the dryer oven environment stops the different aromas and flavours from being transmitted from one food to another.
The possibility of cooking on several shelf heights means that you can cook several different dishes at the same time and up to three tins of biscuits and mini pizzas to be eaten immediately or subsequently deep frozen.
Naturally the oven can also be used for cooking on just one shelf. In this case you should use the lowest set of runners so that you can keep an eye on progress more easily.
In addition, the oven is particularly recommended for sterilizing preserves, cooking home-made fruit in syrup, and for drying mushrooms or fruit.

Grilling

When grilling meat or fish, spread a little oil on them and always place them on the oven grid. The shelf level depends on the thinckness of the food.
Always place the dripping pan at the lowest level, with some water in it, to avoid smoke and unpleasant smells.

Some hints

For baking cakes
Cakes require a moderate temperature (normally between 150 and 200°C). In addition, the oven must be heated up beforehand - for about 10 minutes.
The oven door should not be opened before at least 3/4 of the set cooking time is up.
Normal short pastry dough should be cooked in a mould or tin for 2/3 of total cooking time required and then garnished as desired before being cooked completely. Clearly, the remaining cooking time depends on the type of garnish used (jam, fruit, etc.).
Care should be taken to ensure that any dough and cake mixes are of the right consistency since an unduly moist mix

lengthens cooking time unnecessarily. The raw dough or mix should therefore be fairly difficult to detach from the spoon or beater. If three shelves are filled with cakes and tarts simultaneously, it is advisable to slot in an extra shelf between the two lower shelves (Fig. 4).

For cooking meat and fish

Meat cooked in the oven should weigh at least 1 kg to prevent it from becoming too dry during cooking. Very tender red meat to be cooked rare, i.e. well cooked on the outside but extremely juicy inside, requires high-temperature cooking (200-220°C).

White meat, poultry and fish instead require low-temperature cooking (150-175°C).

The ingredients for the accompanying sauce or gravy should be put in the baking pan at the very beginning only when cooking times are short.

Otherwise they should be added during the last half hour. A simple way of checking whether meat is done or not is to press it with a spoon; if the meat does not yield under this pressure it means that it is done to a turn. In the case of roast beef and fillet steaks, the inside of which should remain fairly pink in color, cooking times must be short.

The meat can be cooked in a baking pan or else directly on the shelf - in this case a dripping pan must obviously be placed underneath the shelf to collect the juice.

Should you cook very fat food, place the meat directly on the grill and the grill over the dripping pan in order not to dirty the oven.

Once the meat is cooked, it is advisable to let it rest for at least 15 minutes before carving so that the juice does not seep out.

To prevent the formation of too much smoke in the oven during roasting, it is a good idea to pour a little water into the dripping pan and—to prevent steam—to add a little bit more during cooking if the original amount dries up too much.

Before serving, the various courses can be kept hot in the oven which should be turned down to the minimum temperature.

Warning! - Do not place objects on the bottom of the oven and do not cover it with aluminium foil while cooking, as you can damage the enamelled surfaces and the food you are cooking.

Always place pans, heat-resisting pans and aluminium foils on the oven shelves.

Warning! - Be careful when you insert and extract the grid and the dripping pan from the oven in order not to damage the enamelled surfaces of the oven cavity.

Cooking times

Cooking times vary according to the type of food to be cooked, its consistency, and volume.We suggest that you take particular note of your first cooking experiments with the oven, since operating in the same conditions for the same dishes you will of course obtain similar results.

Only experience will enable you to make the appropriate changes to values given on charts.

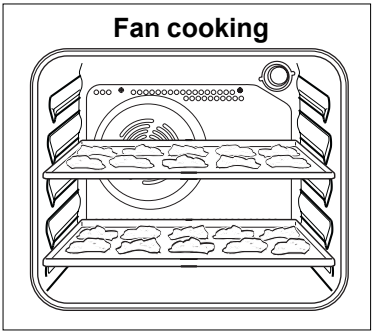


Fig. 4

Cooking Tables

Traditional cooking and fan ducted cooking

Weight (gr.)	TYPE OF DISH	Traditional Cooking		Fan Oven		Cooking time	NOTES
		Level (4 3 2 1)	temp. °C	Level (4 3 2 1)	temp. °C	minutes	
	CAKES						
	Whipped up kneading	2	170	2 (1 and 3)*	160	45 ~ 60	In cake mould
	Shortbread dough	2	170	2 (1 and 3)*	160	20 ~ 30	In cake mould
	Butter-milk cheese cake	1	160	2	150	60 ~ 80	In cake mould
	Apple cake	1	180	2 (1 and 3)*	170	40 ~ 60	In cake mould
	Strudel	2	175	2	150	60 ~ 80	
	Jam-tart	2	175	2 (1 and 3)*	160	30 ~ 40	
	Fruit cake	1	175	1	160	45 ~ 60	In bread pan
	Sponge cake	1	175	2 (1 and 3)*	160	30 ~ 40	In cake mould
	Christmas cake	1	170	1	160	40 ~ 60	In cake mould
	Plum cake	1	170	1	160	50 ~ 60	In bread pan
	Small cakes	2	175	2 (1 and 3)*	160	25 ~ 35	In baking tray
	Biscuits	2	160	2 (1 and 3)*	150	20 ~ 30	In baking tray
	Meringues	2	100	2 (1 and 3)*	100	90 ~ 120	In baking tray
	Buns	2	190	2 (1 and 3)*	180	12 ~ 20	In baking tray
	Pastry: Choux	2	200	2 (1 and 3)*	190	15 ~ 25	In baking tray
	BREAD AND PIZZA						
1000	White bread	1	190	2	180	40 ~ 60	1-2 pieces
500	Rye bread	1	190	1	180	30 ~ 45	In bread pan
500	Bread rolls	2	200	2 (1 and 3)*	175	20 ~ 35	6-8 rolls
250	Pizza	1	210	2 (1 and 3)*	190	15 ~ 30	in baking pan
	FLANS						
	Pasta flan	2	200	2 (1 and 3)*	175	40 ~ 50	in mould
	Vegetable flan	2	200	2 (1 and 3)*	175	45 ~ 60	in mould
	Quiches	1	200	2 (1 and 3)*	180	35 ~ 45	in mould
	Lasagne	2	180	2	160	45 ~ 60	in mould
	Cannelloni	2	200	2	175	40 ~ 55	in mould
	MEAT						
1000	Beef	2	190	2	175	50 ~ 70	On grid
1200	Pork	2	180	2	175	100 ~ 130	On grid
1000	Veal	2	190	2	175	90 ~ 120	On grid
1500	English roast beef						
1500	underdone	2	210	2	200	50 ~ 60	On grid
1500	done	2	210	2	200	60 ~ 70	On grid
1500	well done	2	210	2	200	70 ~ 80	On grid
2000	Shoulder of pork	2	180	2	170	120 ~ 150	With rind
1200	Shin of pork	2	180	2	160	100 ~ 120	2 pieces
1200	Lamb	2	190	2	175	110 ~ 130	Leg
1000	Chicken	2	190	2	175	60 ~ 80	Whole
4000	Turkey	2	180	2	160	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Whole
1200	Rabbit	2	190	2	175	60 ~ 80	Cut in pieces
1500	Hare	2	190	2	175	150 ~ 200	Cut in pieces
800	Pheasant	2	190	2	175	90 ~ 120	Whole
	Meat loaf	2	180	2	160	40 ~ 60	in bread pan
	FISH						
1200	Trout/Sea bream	2	190	2 (1 and 3)*	175	30 ~ 40	3-4 fishes
1500	Tuna fish/Salmon	2	190	2 (1 and 3)*	175	25 ~ 35	4-6 fillets

(*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets.

Grilling (**)

TYPE OF DISH	Quantity		Grilling		Cooking time (minutes)	
	Pieces	Weight	Level (4 3 2 1)	temp. °C	Upper side	Lower side
Fillet steaks	4	800	3	max	12 ~ 15	12 ~ 14
Beef-steaks	4	600	3	max	10 ~ 12	6 ~ 8
Sausages	8	—	3	max	12 ~ 15	10 ~ 12
Pork chops	4	600	3	max	12 ~ 16	12 ~ 14
Chicken (cut in two)	2	1000	3	max	30 ~ 35	25 ~ 30
Kebabs	4	—	3	max	10 ~ 15	10 ~ 12
Chicken (breast)	4	400	3	max	12 ~ 15	12 ~ 14
Hamburger	6	600	3	max	10 ~ 15	8 ~ 10
Fish (fillets)	4	400	3	max	12 ~ 14	10 ~ 12
Sandwiches	4-6	—	3	max	5 ~ 7	—
Toast	4-6	—	3	max	2~4	2 ~ 3

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures to suit individual preferences and requirements. Cooking times in the tables do not include pre-heating.
We recommend, especially when cooking cakes, pizza and bread, to pre-heat the oven for about 10 minutes before cooking.
(**)Cooking times in the table do not include pre-heating. We recommend to pre-heat the oven for about 5 minutes before cooking.

Cleaning and Maintenance

Before any cleaning switch the oven off and let it cool down. Never use steam or steam machines to clean the appliance. Important! Before carrying out maintenance and cleaning operations, make sure that your oven is disconnected from the mains power supply.

Cleaning must be carried out after the oven has cooled down. Wash the enamelled parts with lukewarm water and detergent. Do not use abrasive products, such as steel wool pads, acids etc. since these could damage the various surfaces. Rinse stainless steel parts with water after use, and dry them with a soft cloth or chamois leather.

In the case of persistent stains, you can use normal non-abrasive detergents or products specific for stainless steel readily available on the market. Another alternative is a drop of hot vinegar. When cleaning the oven door with the glass top cover use just hot water, taking care to avoid using coarse cloths or abrasive products.
The hot acids of fruit (e.g. lemons, stewed prunes, etc.) leave difficult-to-remove stains on the enamelled surfaces; this inconvenient may remove enamel gloss, but, it does not impair oven operation.
Clean the oven thoroughly after use; in this way it will be possible to remove cooking residuals more easily, thus avoiding these from burning the next time the oven is used.

Models in stainless steel or aluminium:
We recommed to clean the oven door using only a wet sponge and dry it up after cleaning with a soft cloth.
Never use steel wool, acids or abrasive products as they can damage the oven surface.
Clean the oven control panel following the same precautions.

Oven door cleaning

For a better cleansing of the oven door, you are suggested to remove it from the appliance with the following procedure:

- open tho door completely; lift the small levers placed on the two hinges and turn the levers towarde the inside (Fig. 5).
- Slowly close the oven door, until it touches the two levers,
- then push it towards the oven and remove it by pulling it towards the outeide.
- Place the door on a horizontal level.

After cleaning, assemble the door again by carrying out the procedure described above backwards. When the two small levers are placed again on the hinges, the door will have been accurately fit.

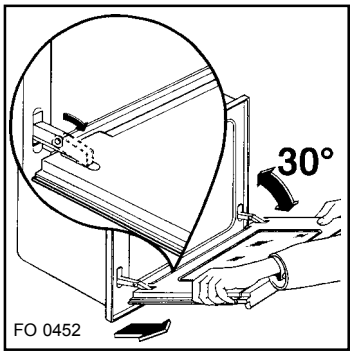


Fig. 5

Replacing the oven light

Disconnect the appliance from its power supply point. Push in and unscrew the glass cap (Fig. 6). Unscrew the light bulb and replace it with a new heat-proof bulb (300°C) having the following features: - Operative tension: 230 V (50 Hz); - Power: 25 W; - Fitting: E 14. Reconnect the appliance.

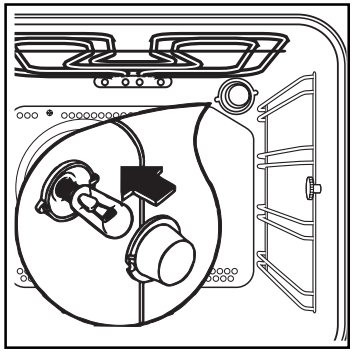


Fig. 6

Technical Data

Dimension of the oven recess

Height	600 mm
Width	560 mm
Depth	550 mm

Dimensions of the oven cavity

Height	335 mm
Width	405 mm
Depth	400 mm
Capacity	56 l

Oven thermostat regulation: from 50°C up to 230 °C

Heating elements ratings

Bottom heating element	1000 W
Top heating element	800 W
Full Oven (Top+Bottom)	1800 W
Grill heating element	1650 W
Oven lamp	25 W
Convection fan	30 W
Maximum power rating	1850 W
Voltage tension (50 Hz)	230 V - 400 V

This appliance can be connected to variuos cast iron or ceramic hobs

- **Traditional hobs**
  Type: EHE 642

Maximum powerabsorbed	5,5 kW
Power supply voltage (50Hz)	230 V

- **Ceramic hobs**
  Type: EHC 641

Maximum powerabsorbed	5,8 kW
Power supply voltage (50 Hz)	230 V

Nominal heating power

• Oven with traditional hob	7,35 kW
• Oven with ceramic hob	7,65 kW

CE This appliance complies with the following E.E.C. Directives:

- **73/23** - **90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **93/68** (General Directives)
  and subsequent modifications.

Instructions for the installer

The instructions given below are designed specifically for a qualified installer and should aid him or her to perform all installation, adjustment, and maintenance operations with absolute precision and in compliance with all current legislation and regulations. We strongly recommend that all operations for the installation of your cooker be carryed out by Qualified Personnel in accordance with existing rules and regulations.

Electrical connection

Prior to making the electrical connection, make sure that:

— the protection fuse and the domestic wiring system are suitable to carry the total electric load of the oven (see rating plate);
— your domestic wiring system has an efficient earth connection in compliance with rules and laws in force;
— the wall socket or the omnipole switch used for the electrical connection can easily be reached after the oven is built in.

This appliance is delivered without an electric supply cable, therefore, you will have to fit to it a supply cable with standard plug, suitable for the total electric load shown on the rating plate. The plug is to be inserted into a suitable wall socket. If you require a direct connection to the electric network (mains), it will be necessary to fit between the appliance and the mains an omnipole switch, with a minimum gap between contacts of 3 mm, suitable for the required load and in compliance with rules in force. The green & yellow ground wire must not be interrupted by the switch, and should be 2-3 cm longer than the phase and neutral wires. The supply cable must in all cases be laid out in such a way as to ensure that it does not reach at any given point a temperature 50°C higher than the ambient temperature.

Suitable power supply cables are the following types, considering the respective necessary section of cable: H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

Connecting the terminal board

The appliance incorporates an easily accessible 6-pole terminal board whose jumpers (bridges) are already pre-set for operation on 400V tri-phase with neutral wire (Fig. 7). In case a different mains voltage is present, the jumpers on the terminal board must be rearranged as shown in the diagram (Fig. 8). The ground cable must be connected to terminal ⏚. After connecting the supply cable to the terminal board, secure it with a junction clamp.

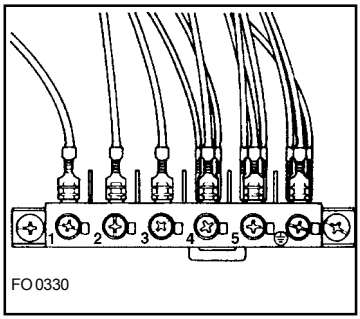


Fig. 7

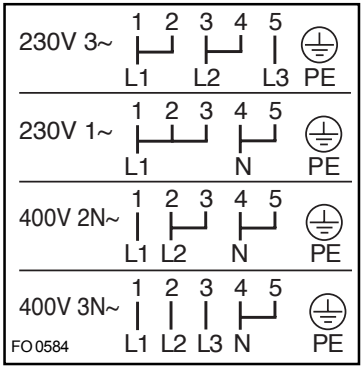


Fig. 8

Electrical connection with the hob

This oven can be connected to hobs indicated in the paragraph "Technical data". The socket for connecting the hob is located at the top of the oven cabinet. The hobs come complete with connecting leads for the hot plates/heat areas and ground cable; these leads feature plug-in connectors. Connection of the hob to the oven is carried out by plugging-in these connectors to the corresponding oven socket.

The plug-to-socket connection design is such as to prevent possible wrong plugging-ins.

The Manufacturer disclaims any liability in case these accident-preventing rules are not observed.

Building-in

To ensure correct operation of the built-in assembly, the kitchen cabinet and the recess for the built-in appliance must have suitable dimensions. When the appliance is fitted-in, there must be no open spaces left and it must be closed on all sides by the kitchen furniture to prevent the possibility of inadvertently touching “live” (current carrying) parts of the oven. All parts ensuring such a protection, including any covering panel (for instance, if the appliance is installed at the end or at the beginning of a kitchen counter) must be fastened in such a way as to prevent removal of the same without the aid of some tool. This appliance can be placed with its back and with one side close to appliances or walls of higher height. The other side, instead, must be placed close to furniture or appliances, having the same height.

Oven dimensions (Fig. 9)

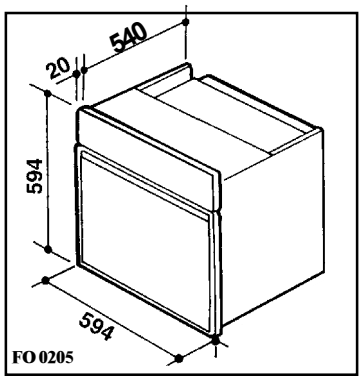


Fig. 9

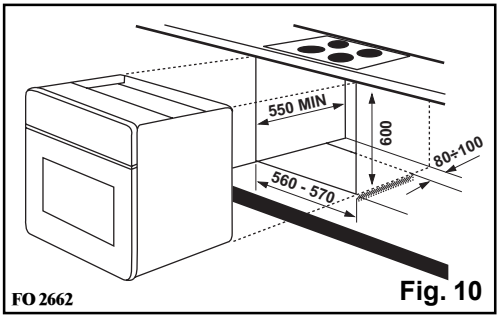


Fig. 10

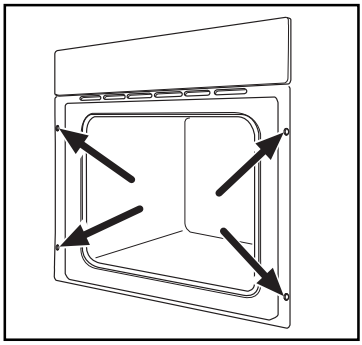


Fig. 11

Building-in under a kitchen counter

The recess must have the dimensions shown in Fig. 10. Before carrying out the building-in of the oven, connect it to the hob (see corresponding chapter); then recess completely the oven under the counter; open the oven door and secure the oven to the kitchen cabinet with four wood screws which are to fit exactly into the holes provided for the purpose on the oven frame (Fig.11).

GUARANTEE - SPARE PARTS (only for BENELUX)

When calling for repairs during the period of guarantee ofthe appliance, the original invoice or receipt must be shown or sent together with the appliance to be repaired.

DECLARATION OF GUARANTEE TERMS

Our appliances are produced with the greatest of care. However, a defect may stili occur. Our consumer services department will repair this upon request, either during or after the guarantee period. The service life of the appliance will not, however, be reduced as a result.

This declaration of guarantee terms is based on European Union Directive 99/44/EC and the provisions of the Civil Code. The statutory rights that the consumer has under this legislation are not affected by this declaration of guarantee terms.

This declaration does not affect the vendor's statutory warranty to the end user. The appliance is guaranteed within the context of and in adherence with the following terms:

1. In accordance with provisions laid down in paragraphs 2 to 15, we will remedy free of charge any defect that occurs within 24 months from the date the appliance is delivered to the first end user. These guarantee terms do not apply in the event of use for professional or equivalent purposes.
2. Performing the guarantee means that the appliance is returned to the condition it was in before the defect occurred. Defective parts are replaced or repaired. Parts replaced free of charge become our property.
3. So as to avoid more severe damage, the defect must be brought to our attention immediately.
4. Applying the guarantee is subject to the consumer providing proof of purchase showing the purchase and/or delivery date.
5. The guarantee will not apply if damage caused to delicate parts, such as glass (vitreous ceramic), synthetic materials and rubber, is the result of inappropriate use.
6. The guarantee cannot be called on for minor faults that do not affect the value or the overall reliability of the appliance.
7. The statutory warranty does not apply when defects are caused by:
   - a chemical or electrochemical reaction caused by water,
   - abnormal environmental conditions in generai,
   - unsuitable operating conditions,
   - contact with harsh substances.
8. The guarantee does not apply todefects due to transport which have occurred outside of our responsibility. Nor will the guarantee cover those caused by inadequate installation or assembly, lack of maintenance or failure to respect the assembly instructions or directions for use.

9. Defects that result from repairs or measures carried out by people who are not qualified or expert or defects that result from the addition of non-original accessories or spare parts are not covered by the guarantee.
10. Appliances that are easy to transport may be delivered or sent to the consumer services department. Home repairs are only anticipated for bulky appliances or built-in appliances.
11. If the appliances are built-in, built-under, fixed or suspended in such a way that removing and replacing them in the piace where they are fitted takes more than half an hour, the costs that result therefrom will be charged for. Connected damage caused by these removal and replacement operations will be the responsibility of the user.
12. If, during the guarantee period, repairing the same defect repeatedly is not conclusive, or if the repair costs are considered disproportionate, in agreement with the consumer, the defective appliance may be replaced with another appliance of the same value. In this event, we reserve the right to ask for a financial contribution calculated according to the length of time it has been used.
13. A repair under guarantee does not mean that the normal guarantee period will be extended nor that a new guarantee period begins.
14. We give a twelve month guarantee for repairs, limited to the same defect.
15. Except in the event where liability is legally imposed, this declaration of guarantee terms excludes any compensation for damage outside the appliance for which the consumer wishes to assert his rights. In the event of legally admitted liability, compensation will not exceed the purchase price paid for the appliance.

These guarantee terms are only valid for appliances purchased and used in Belgium. For exported appliances, the user must first make sure that they satisfy the technical conditions (e.g. : voltage, frequency, installation instructions, type of gas, etc.) for the country concerned and that they can withstand the local climatic and environmental conditions. For appliances purchased abroad, the user must first ensure that they meet the qualifications required in Belgium. Non-essential or requested adjustments are not covered by the guarantee and are not possible in all cases.

Our consumer services department is always at your disposal, even after the guarantee period has expired. Address for our consumer services department:

ELECTROLUX HOME PRODUCTS BELGIUM
Bergensesteenweg, 719 -1502 LEMBEEK
Tel. 02.3630444

-	ES	DA	DE	EL	EN	FR	IT	NL	PT	SV	FI	
1	Fabricante	Mærke	Hersteller	Προμηθευτής	Manufacturer	Fabricant	Costruttore	Fabrikant	Fabricante	Leverantör	Tavarantoimittaja	ZANKER
2	Modelo	Model	Modell	Μοντέλο	Model	Modèle	Modello	Model	Modelo	Modell	Malli	ZKH 7415
3 ●	Clase de eficiencia energética	Relativt energiforbrug	Energieeffizienzklasse	Τάξη ενεργειακής απόδοσης	Energy efficiency class	Classement selon son efficacité énergétique	Classe di efficienza energetica	Energie-efficiëntieklasse	Classe de eficiência energética	Energieffektivitetsklass	Energiatehokkuusluokka	A
4	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	
5	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	
	Consumo de energía Función de calentamiento:	Energiforbrug Opvarmningsfunktion:	Energieverbrauch Beheizung:	Κατανάλωση ενέργειας Λειτουργία θέρμανσης	Energy consumption Heating function:	Consommation d'énergie Fonction chauffage:	Consumo di energia Funzione di riscaldamento:	Energieverbruik Verhittingsfunctie:	Consumo de energia Função de aquecimento:	Energiförbrukning Värmningsfunktion:	Energiankulutus Kuumennusta pa:	
6	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	0,79 kWh
7	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	0,78 kWh
8	- Vapor	- Damp	- Dampf	- Ατμοσ	- Steam	- Vapeur	- Vapore	- Stoom	- Vapor	- Anga	- Höyry	
9	Volumen neto (litros)	Nettovolumen (liter)	Nettovolumen (Liter)	Ωφέλιμος όγκος (λίτρα)	Usable volume (litres)	Volume utile (litres)	Volume utile (litri)	Netto volume (liter)	Volume útil Litros	Användbar volym (liter)	Käyttötilavuus (litraa)	56,0
●● ●●● ●●●●	Tipo: - Pequeño - Medio - Grande	Type: - Lille - Mellemstort - Stort	Typ: - Klein - Mittel - Groß	Τύπος: - Μικρός - Μεσαίος - Μεγάλος	Size: - Small - Medium - Large	Type: - Faible volume - Volume moyen - Grand volume	Tipo: - Piccolo - Medio - Grande	Type: - Klein - Middelgroot - Groot	Tipo - pequeno - médio - grande	Storlek: - Liten - Medelstor - Stor	Koko: - Pieni - Keskikokoinen - Suuri	
	Tiempo de cocción con carga normal:	Tilberedningstid ved standardbelastning:	Kochzeit bei Standardbeladung:	Χρόνος για ψήσιμο τυποποιημένου φορτίου:	Time to cook standard load:	Temps de cuisson en charge normale:	Tempo necessario per cottura carico normale:	Bereidingstijd bij standaardbelasting:	Tempo de cozedura da carga-padrão:	Tillagningstid för en standardlast:	Paistoaika vakiokuormalla:	
10	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	43 min.
11	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	41 min.
12	Superficie de la placa de cocción de mayor tamaño	Arealet af den største bageplade	Größe des größten Backblechs	Η μεγαλύτερη επιφάνεια ψησίματος εκφραζόμενη	The area of the largest baking sheet	Aire de la surface de la plus grande plaque pour patisserie	Superficie del piano di cottura più grande	Oppervlakte van de grootste bakplaat	Área da superfície da maior placa de pastelaria	Yian för den största bakplåten	Suurimman leivinpellin ala	1130 cm²
13	Ruido [dB (A) re 1 pW]	Lydeffektniveau dB (A) (Støj)	Geräusch (dB (A) re 1 pW)	Σόρυβος [dB (A) ανά 1 pW]	Noise (dB (A) re 1 pW)	Bruit [dB (A) re 1 pW]	Rumore [dB (A) re 1 pW]	Geluidsniveau dB (A) re 1 pW	Nível de ruído dB (A) re 1 pW	Bullernivå dB (A)	Ääni (dB (A) re 1 pW)	

● Más eficiente / Lavt forbrug / Niedriger Verbrauch / Πιο αποδοτικό / More efficient / Économe

Bassel consumi / Efficiënt / Mais eficiente / Låg förbrukning / Vähän kuluttava

A B C D E F G

Menos eficiente / Højt forbrug / Hoher Verbrauch / Λιότερο αποδοτικό / Less efficient / Peu économe

Alti consumi / Inefficiënt / Menos eficiente / Hög förbrukning / Paljon kuluttava

●● 12 l <Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus < 35 l

●●● 35 l <Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus < 65 l

●●●● 65 l <Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus

2002/40/EC

From the Electrolux Group. *The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

Grafiche MDM - Forlì